

## THE HOME, ITS PROBLEMS AND ITS INTERESTS

## Some Hot Home Suppers That Are Mighty Cheering in Winter

Suggestions for Half a Dozen Dainty Inexpensive Meals That Call for But Little Extra Work in Their Preparation.

By CORNELIA C. BEDFORD.

When the stern is added intense cold accompanied by winds which penetrate to one's marrow, it is more than comforting to enter a warm, cheery home at night and find a hot meal awaiting your arrival. In many households where there are small children, or for a variety of reasons, it is deemed best to serve a midday dinner. This should not mean that the third and last meal of the day is to be a cold one. The bread-winners of the family are entitled to, and should have, a hot meal, and digestion in all cases will be better if some hot dish is served, no matter how simple that dish may be. For the everyday home supper table we give suggestions for half a dozen meals which are inexpensive and call for little extra work in their preparation:

1. Stewed Tripe and Oysters.  
Milk Biscuits.  
Baked Apples with Cream.  
Cookies.  
Tea or Hot Milk.
2. Ragout of Lamb's Liver.  
Brown Bread.  
Waffles.  
Drained Honey.  
Tea.
3. Clam Chowder.  
Boston Brown Bread.  
Apple Sauce.  
Cocoa.
4. Egg Cutlets.  
Cream Sauce.  
Baked Potatoes.  
Coffee.
5. Hot Potato Salad.  
Rye Sandwiches.  
Apple Fritters.  
Tea.
6. Baked Cheese Pudding.  
Sliced Pressed Meat.  
Canned Fruit at once.

## For Two Courses.

A few moments' study of these menus shows that they can readily be divided into two courses. When lack of kitchen assistance renders this impossible, it is an easy matter to put on the table the concluding course of cold sweets before supper is served. The one exception to this will be noted in the second menu; the waffles, to retain their heat and crispness, should not be baked until the first portion of the supper is well under way, and each set should be brought in to the table as quickly as taken from the iron.

For the first menu one pound of honey-comb tripe and two dozen large oysters will be needed for five or six persons. The tripe—previously cooked until thoroughly tender—is cut into thin strips, the oysters rinsed and drained. Slowly cook one small chopped onion in a tablespoonful of butter until tender, but not browned; stir in a tablespoonful of flour, then a scant cupful of milk. When thickened to a smooth sauce, season with salt and pepper, add the tripe, cook slowly five minutes, add the oysters; simmer until the shells curl, then take from the fire.

## Ragout of Lamb's Liver.

The lamb's liver should be first soaked for an hour or so, then drained, covered with boiling water and simmered for five or six minutes. A bit of bay leaf, half an onion and a half teaspoonful of salt added. It is then gently simmered for an hour. When cold it is to be cut into neat inch dice. As the sauce for this should be dark brown, cook together two tablespoonfuls of butter and pepper and a few bits of the butter. The amount of flour until well colored, then gradually add a cupful and a half of the strained pot liquor. Stir until smoothly thickened; deepen the color, if necessary, with

kitchen bouquet, add salt and pepper, a tablespoonful each of tomato and mushroom catsup, and the diced meat. Simmer for ten minutes, and garnish with parsley and triangles of fried bread. The waffles will need a quart of flour mixed with a half teaspoonful of salt; this is rubbed in a large tablespoonful of butter. Beat the yolks of three eggs, add three cupfuls of milk and mix smoothly to a batter with the prepared flour. When ready to bake, stir in first three scant teaspoonfuls of baking powder and beat, then the stiffly whipped egg whites, and beat again. Pour the batter into a pitcher and, having the irons hissing hot and well greased, begin to bake at once. The drained honey which goes with them is usually on sale at any good grocery, or it can be had from dealers in apical supplies and products.

## Clam Chowder.

Either hard or soft clams are permissible in making chowder, and fifty will be needed. Rinse and chop them, straining the liquor separately. Cut the rind from half a pound of fat salt pork and chop it fine; also chop a good-sized onion—all these may be put through the food chopper. Pare and cut into dice raw potatoes to measure a pint. Put pork and onion in a kettle, heat slowly until the fat is well tried out, and the onion beginning to color. Add clams and potatoes. Measure the clam juice and add it with enough boiling water to cover the materials. Simmer until the potatoes are tender. In the meantime take as much milk as you have of water and juice, beat it in a double boiler, thicken with flour (one tablespoonful for each cupful) rubbed to a paste with cold water; cook for ten minutes, then keep hot. When the potatoes are done, add the thickened milk, season to taste, and simmer for five minutes. Stir in about a pint of broken crackers and dish at once.

## Egg Cutlets.

Egg cutlets will need six eggs boiled slowly for half an hour. Shell them and cut them into thin slices. Make a very thick sauce with two tablespoonfuls each of butter and flour and half a pint of milk. Season highly with salt and pepper, add the eggs, a tablespoonful of chopped parsley and a few drops of onion juice, and spread on a greased platter. When cold and firm, mold with the hands into small cutlets or croquettes; dip each into slightly beaten egg, roll in fine dry bread crumbs. Just before supper immerse them in smoking hot deep fat, and cook golden brown. The sauce is made with half the quantity of thickening used in the croquettes, and seasoned with salt, pepper, a grating of nutmeg, and a few drops each of onion and lemon juice or vinegar.

For the potato salad pare and dice six large potatoes; boil in salted water until just tender, but unbroken. Cut four ounces of very fat bacon into dice, and slowly fry it out without browning. Skin out the bacon, add a tablespoonful of finely chopped onion and cook for a moment longer; then add three tablespoonfuls of vinegar and a dash of pepper, and draw to a boil. The amount of drained potato and crisped bacon, pour over the dressing and turn into a hot bowl. Season with salt and pepper, and fried brown is often used as a garnish for this salad.

## Baked Cheese Pudding.

Break soda or any unsweetened variety of crackers in medium sized pieces. Have ready some grated cheese, a shallow buttered baking dish and about a tablespoonful of butter cut in bits. Fill the dish with alternate layers of the crackers, cheese, salt and pepper, and a few bits of the butter. The amount of cheese used is proportioned to the family, but for a family of four, use one pound of cheese, or half a pound, if preferred. Pour the milk until it is seen through the top layer, cover and bake in a moderate oven for about forty minutes, uncovering when half done.

## READ AND REFLECT.

Every time you swallow a quick lunch or go without your lunch or eat a cold sandwich while working or reading you are doing so many years to your looks. It is the careless, slovenly habit which is spoiling the American girl's complexion. Most women wear far too few garments in the winter, so few of them adding appreciable weight to their house costumes. The wiser and newer plan is to dress rather lightly indoors and to increase the thickness of the outer garments used outdoors. The perfect protection against the cold winds out of doors, "breaking out" is the popular name, given to a skin disorder whose technical designation is "Herpes of the lips." The state is more than usually disagreeable when it occurs in children. It may accompany or follow a cold. There are countless remedies and of these the simplest for household use is boric acid ointment.

Whitehead, the well-known English surgeon, believes it possible that cancer may be due to bad teeth. That is the case, the students of the Victoria Dental Hospital have said that a man who had a bad tooth was a man who was a waste of money, for he was breathing in a bad air as he breathed it, and contaminated the most of his food as he ate it.

The girl who was obliged to think of dishes which an invalid sister might partake of arranged prunes in such a way that the whole family voted it a delicious dessert. She had a man in water until they were plump and then she piled them in a dish and poured whipped cream over them. Sometimes a few almonds were added with excellent result.

## Taffeta Redingote.

Pompadour gowns are occasionally chosen by women who have a penchant for their peculiar style. One of the prettiest made this season was a biscuit-colored taffeta redingote drawn in tightly at the waist with a draped satin sash, which fell almost to the bottom of the skirt. The bodice was composed of biscuit-colored lace, and a wide velvet collar and cuffs of the same shade gave a smart finishing touch to the whole.

## HASTY CORRECTION.

Mrs. Gaswell (at the concert)—What horrible discord! Mrs. Mannerborn—Why, that's Wagner music.

Mrs. Gaswell—Certainly. As I was saying, what horrible discord! Wagner is to some people!—Chicago Tribune.

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Here is a smart theater and reception gown of faded purple chiffon velvet, trimmed with soft silk shirtings of the same color. The collar and vest are of ivory white embroidered chiffon, spangled with silver. A purple velvet hat covered with white plumes completes the whole.

## Complexions as They Used to Be When Grandmothers Were Young Then No One Was Sallow for Everyone Thoroughly Understood All the Feminine Arts of Preserving a Good Skin.

In days of old, when ladies were all fair and complexions were of strawber-ries and cream, no one was sallow, as the majority of people are nowadays, and aches and pains were not so prevalent as they are now.

How did those old folk, or the young folk in the far-away days preserve their complexions? That is the question. Well, for one thing, no woman who cared anything for her complexion (and it was a mighty factor then) ventured out in wind and storm or hard frost without a veil. At present we pay homage, as it were, to wind and tan, and cultivate freckles with sheer recklessness. Then we resort to cold cream and lotions to eradicate the trouble, after inviting it in the first place.

## Veils Were Not Disdained.

Long ago, however, sunbonnets were not disdained in summer, nor were parasols scoffed at as being "too girly for sensible women," and when winter came apace, the thick veil was donned to protect the face. Then again in the long ago women were thoroughly feminine, and quite content to remain so. They did not roll their shoulders to their elbows so as to invite a fine crop of blisters after a canoeing trip—and sigh and moan with pain the next day. Neither did they play golf in all kinds of weather. But they understood thoroughly the use of good home-made mutton tallow as a complexion emollient, and they had been initiated into the mysteries of milk and lemon washes and "sweat" baths. Not a very elegant name, this latter, but an effective process.

## An Old-Fashioned Beauty Recipe.

This was the way it was managed. About an hour or so before dinner (when dinner is in the evening), one should undress and lie down in bed. The room should be well heated, and the blankets and clothing should be piled on until you become very warm. Produce perspiration sets in, which is all the better, and the object to be desired. Then when it is time to dress for dinner the skin will be found much whiter, and the complexion will take on a rosy tint which will last throughout the evening. Of course, after one of these "baths" you should not venture out, lest you take cold. That was one of the beauty recipes of our grandmothers.

## Mutton Tallow as Cold Cream.

Another was the proper application of the mutton tallow cure. If you cannot endure the tallow "straight"—or as it comes—melt a piece in a kettle with a little almond oil and rose water; when thoroughly melted heat it until cold and place in little jars. Steaming the face is another good method which our grandmothers resorted to, but it was done in this way: The face should be thoroughly rubbed over with some of the mutton tallow face cream. This is allowed to remain on for a few minutes, and then it is wiped off with a piece of old linen. The amount of dirt that will come off the face with this treatment is amazing. This treatment, by the way, should be given before going to bed at night.

## Steaming the Face Necessary.

Next, a soft towel should be soaked in hot water and laid upon the face. Of course the water need not be so hot that it will blister, but hot enough to cleanse the pores. This hot water application should be used several times.

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STYLISH SILK EVENING COAT.

An evening coat is quite as essential to one's wardrobe as a hat or pair of gloves. Chiffon is a new fabric admirably adapted for this purpose, and our model is made from said material of a deep cream shade, lined with peau de sole in self tone.

The wide sleeves are gathered to a turned cuff of Persian embroidery, in pale shades, with gold thread predominating. Three little capes border the collar, which is also of embroidery and lace motifs are applied to the narrow revers. Gilt buttons, with rhinestone centers trim the front.

Right Now Is the Bargain Time For Both Spring and Summer Wear Fashions for Now and as Late as Next Summer Indicated in Paris Gowns.

With the shops fairly overflowing with bargains, this is distinctly the time for a woman to get as many of the things that she needs for spring and summer wear as her purse will permit, but in order to buy intelligently she must have some idea of what the coming styles are that she may not run short of material, or have over much. This is an excellent season to have gowns made, for the matter of that, as the winter rush is over among the dressmakers and the spring not yet begun. Therefore dressmakers have time enough to put into work and the results are eminently satisfactory. On the other hand, if a woman cannot afford to both buy and have her materials made up in a short time, it is still economy to buy and lay them away until they are needed.

If it is a cloth gown that is desired the part of wisdom suggests those of an open weave such as voile, canvas, or the like. They will be much worn through the spring, and some new effects are shown in tiny plaids and dull flowers which are charming.

Cloth Gown. No model could be prettier for such a dress than that designed by Laferrere, of Paris, and made in tan broadcloth for the late winter. It is an especially adapted to a stout woman, for it wears the full skirts which will remain in vogue. For her there should be little fullness at the waist, but the effect is gained by the flat, narrow circular ruffles just about the knee and the foot. These are set on in groups of three, separated by the front breadth leave a plain panel. The hip jacket is finished with three ruffles at the edge, put on so that they lie flat.

The body of the jacket fits tightly in the back; in front it is double breasted and bloused, being brought into a braided belt. The front of the jacket below the bust line is cut away in straps half an inch wide, every other strap being cut off, and underneath it is placed silk of the same color, the straps being laced across with a fine self-colored cord; the effect is a trellis over silk. The sleeves are plain, except that they bell at the wrists where they are finished with a group of ruffles. These, it must be remembered, have little fullness, being scarcely more than bias straps.

Such a gown would not cost more than \$30 if made at home, and is the best possible style. Shirring will remain much in favor, and another kind of trimming that should rejoice the soul of a woman with limited purse is ruching made of the same material as the gown. This is extremely effective, and equally economical, as no lace or other trimming need be used with it. It is capable of being handled in many ways, it is edged with around in circles, looped, or pointed.

Reception Dress. It is the decoration for another model Paris gown, of taffeta, which would make a charming reception dress for this season and be of infinite service during the summer. It, too, has a panel front outlined by a single band of the ruching, which continues all the way around the skirt in a deep scallop effect, reaching from just above the hem almost to the knees. A band also goes straight round the hem.

The scallop scheme is carried out in shirring, beginning at the belt and graduating just below the knees, making five sets in all, separated by graduated space. This holds the fullness firm over the hips.

The waist has a bloused front with a wide draped silk sash. It is edged with ruching, and draped deep over the

shoulders, the fullness being held up over the bust and shoulders by narrow shirring. The V front left may be filled in as one wishes. In the model gown it is with Oriental embroidery.

The ruching which trims a reception gown made by Redfern is flat, with two cords, slightly separated, leaving a ruffled edge. It is made of liberty satin, but any material lends itself admirably. The skirt is draped with the ruching in two wide festoons, one above the other, with a circle in the bottom of each, the trimming altogether reaching to the knees. Extra finish is given by a flat ruffle of the skirt that comes from under each row of festoons, and is edged with narrow fringe. The skirt is untrimmed above.

Pointed Bodice. The bodice, which has a deep pointed front that will be seen on all the new gowns, is made by pulling the silk and shirring it from the throat to the bottom of the waist on each side of the front. The shirring, of course, runs to a point at the bottom of the waist. Another shirring is set inside of that the width of the bodice in front, and the bare space above is filled in with lace. This may be made high or low neck, but if low should be cut square and not round.

A wrap that is pretty to wear in the evening of this season of the year is made of two long breadths of cloth or soft silk. The upper corner of one is laid over deep to form a sort of ruffle drapery and is hung from the shoulders. The arm comes through the straight part and that which is folded over. The two breadths are joined in the middle of the back to the waist line, where they separate to allow the train to come through. A hood or fancy trimming may form the yoke trimming, and if made in one of the fancy weave light cloths to be found in the shops and interlined for warmth, it may be used all summer by taking out the interlining.

The black velvet hat serves as an admirable model for black chiffon, always in vogue, and so serviceable for early spring and the summer. It has a ruched edge, and a white bow fits close against the head where the brim turns up at the side. Two white tips are the only trimming. Such a hat could be worn now in the evening.

These gowns, and the hat, though designed by the most fashionably dress makers in Paris, are not beyond the skill of an average dressmaker. Also they may be made up in almost any material one chooses, the expense being lessened or increased accordingly.

A Delicious Pudding. Boil a cupful of rice in a quart of milk until the rice is very soft, then add three generous tablespoonfuls of sugar, and a teaspoonful of extract of vanilla. Stir these ingredients well through the rice, then stand the kettle off the stove. When cool, stir through the rice an ounce of gelatine dissolved in a quarter of a cupful of warm water, straining the dissolved gelatine through a bit of cheese cloth into the rice. Stir this thoroughly through, then whip a pint of cream to a stiff froth, and stir it slowly through the rice. Put the whole into a slightly buttered or oiled mold, and stand it on ice for four or five hours. When ready to place on the table turn the pudding into a glass dish and serve it with a wine or fruit sauce, or with some sort of fruit jelly.

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